

Abstract

The present invention provides a composition comprising a fat phase and having overrun of at least 90%, characterised in that at least 50 w/w % of said fat phase is liquid at -5°C. The invention particularly relates to such compositions in the form of an ice cream. The invention also provides a process for the preparation of a composition, wherein said process comprises aerating a mix comprising a fat phase in a freezer barrel enclosing an internal volume, said internal volume comprising an aeration means, wherein said aeration means displaces less than 40% of said internal volume, characterised in that at least 50 w/w % of said fat phase is liquid at -5°C.

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